Paris Indorses Directoire and First Empire Styles

BY ANNE RITTENHOUSE.

some force outside of themselves seems to put certain gowns and hats on this race track of fashion and bring them

models on the track.

are enabled to make their discard of around the hips?

blessing not in disquise. Through it they are enabled to make their discard of certain gowns before the actual season opens. Women of fashion rarely get their autumn and winter clothes until October. If they buy early models before then their wisdom and experience teach them that these clothes are merely stock-gaps which tide over the interim between the faded summer finery and the new winter equipment.

The woman who goes into the shops the first of September and buys an autumn gown should be well aware of the condition that exists in the dressmaking world. If she feels that she has made her own choice for the next four months she will see the several winners of the ribbons on the race track taken up by the thousands and sold for \$15 up.

The women who go to their dressmakers late in October af a fastidious selection of clothes can easily put their hands on this, that and the other model which may be passed up without protest even by the dressmaker. If, on the other hand, a woman who has small community or not being interested in fashions themesives, but only in her individual selection of a frock, goes to the shops or her dressmaker in October and takes what they offer her, she is very apt to be saddled with the blue-ribon fashion that she may regret after she shops or her dressmaker in October and takes what they offer her, she is very apt to be saddled with the blue-ribon fashion that she may regret after she shops or her dressmaker in October and takes what they offer her, she is very apt to be saddled with the blue-ribon fashion that she may regret after she shops or her dressmaker in October and takes what they offer her, she is very apt to be saddled with the blue-ribon fashion that she may regret after she shops or her dressmaker in October and takes what they offer her, she is very apt to be saddled with the blue-ribon fashion that she may regret after she shops or her dressmaker in October and takes what they offer her, she is very apt to be saddled with the blue-ribon fashion that the many for a sur

about, photographed and widely ac-claimed as a new model from Paris that deserved attention

coast, but the women instantly wore last four years.

solved many difficulties, look at it now with regret, but without any desire to

NE of the interesting phases of American fashions is to stand by the side of the race track and watch a few fashions in the contest for the blue ribbon of popularity.

This race usually occurs in September and March. The observer considers it as a species of sartorial sport, but the men behind these fashions regard it with anxiety and deep concern.

They have brought these models from Paris and they have probably risked a great deal of their money on them, and some force outside of themselves seems

Now the puzzling question before the people who buy and sell is this: Will Probably the manufacturer makes his the Moyen-age, which was so speedily money out of this race. If he does, he is carried to popularity, become a drug in quite content, for by the time December the market, and will the directoire loom omes he is ready to put another set of up as the choice of the minority? Will the smart women who really lead the waist line, slim hips, tight shoulders The high-priced dressmakers regard and long sleeves will be the fashion of this race in September and March as a their choice, making a direct contrast blessing not in disquise. Through it they to the wrapper-like frock that is girdled

One has to look for small and seemingly obscure symptoms in the system of dress in order to see a coming Well, it got it. The shops showed change, and it would seem that the high these gowns to the enormous trade that waist line, the definitely longer skirts, arrives in New York the last of August. the high-crowned hats with their odd Not only did the women and men buy shaping, the use of long canes and the this model in various forms for their type of materials that are coming in firms which were dotted from coast to promise something different from the

ATTRACTIVE AUTUMN COSTUMES WORN AT AN AFTERNOON TEA



coal or wood fire scatter a layer of

Fall Suits and Coats.

Fall Suits and Coats.

A FEW suit coats are cut knee length, and many trimmed with fur bands are with a filter or sharp manicure ecisoors can be used and many trimmed with fur bands are with the cuttele knife. This knife or sharp manicure ecisoors can be used and many trimmed with fur bands and menty all are full and fainty ower the ships. The general tendency is to show the outline of the figure without making the coat tight fitting.

The collars of new suit coats are very high, especially at the sides and back. The collars of the suit is skirts are cut on simple lines. A few plates are used, and many models have little longer.

Separate coats are longer than last length. Some are close-fitting above the waist line, others are semi-ditted, as onliders. Frequently a yoke is cut at the shoulders with the lower part of the shoulders are representate coats. A continuation of the shoulders with the lower part of the shoulders are highly favored for separate coats. A control of the standard of the shoulders with the lower part of the shoulders are highly favored for separate coats. A control of the shoulders with the lower part of the shoulders are highly favored for separate coats. A control of the standard of the shoulders with the lower part of the shoulders are well as the shoulders with the shoulders with the lower part of the shoulders with the lower part of the shoulders with the lower par

This powder is particularly recommended for those who are subject to acidity of the stomach.

Convenient Duster.

B UY a little ten-cent dish mop. Saturate it with furniture oil, and use it when dusting window sills, mopboards, lighting fixtures, legs of tables

Lafayette and Robespierre are coming Our coat suits of soft velour, with their deep revers, are to be of plum color, of deep Burgundy, of bottle green and of that brown that is like

thought fo plum color and bottle green.

They are rich, warm colors, quite suitable to our sharp winters. The milliners have joined with the dressmakers to create an excellent ensemble by introducing the eighteenth-century hat with its small, sloping brim and its high, soft crown.

There is every reason to believe that women can be turned out in excellent manner this winter; there is nothing capricious about the styles, and there is much that is eminently artistic.

woman, and it should be avoided as the plague unless one is quite sure, beyond

peradventure, of its success. There is something pleasing in the thought fo plum color and bottle green.

FASHION NOTES OF AUTUMN

LD-FASHIONED lace collars and cuffs are the only ornamentation on dresses of rich silk.

Bonnets of silk or velvet are adorned with embroidery. They fit the head closely and quaintly like peasants white cotton nightcaps.

Skirts are to be longer and hang full and straight, but flounces are by no means out of style, especially when made of embroidered muslins, tulles and laces, worn with a low-cut sleeveless velvet waist.

Knife-plaited colored tuile tunics, loosely belted, are worn over white sain skirts.

Many imitations of fur are to be used in trimming dresses and coats. Colored in trimming dresses and coats. Colored full enhanced to give a straighter figure fur in a contrasting color.

Metal embroideries on gold, sliver and copper, singly or in combination, are smart. Novelty laces are embroidered in shining arabesque on delicate grounds. A fascinating fancy is to have a gown trimmed with bead embroidery and to match it for the wrist bag.

Some of the new costs are modeled after. Some of the new costs are modeled after. Some of the new costs are made with elbow slieves, with full tulle undersleeves banded in the content of the colors of the color of the color costs and short coats worn by releted to gether to form a beit, terminating in long knotted ends. Cream pale blue and pale green, also rose, mauve and cream color, are combined. Black, red and orange look well with a white dress vash is made of three colors twisted together to form a beit, terminating in long knotted ends. Cream pale blue and pale green, also rose, mauve and cream color, are combined. Black, red and orange look well with a white dress vash is made of three colors twisted together to form a beit, terminating in long knotted ends. Cream pale blue and pale green, also rose, mauve and cream color, are combined. Black, red and orange look well with a white dress vash is made of three colors twisted together to form a beit, terminating in long knotted ends. Cream pale blue and pale green, also rose, mauve and cream color, are combined. Black

Table Decorations.

BEAUTY OF HANDS.

HE first requisite in the care of the hands is to have the nails properly manicured. This can be done almost as well as by a professional if one knows dish or vessel with coarse meshed wire coss, but the women instantly wors late four, years.

There is no doubt about the first that we will consider ankle length, the more colleved by the hundreds of others who always are more offered for the hundreds of others who always are more offered for the first week in first that should first be the first week in first of the sways are much of it as their first that should hard the way are much of it as their first that should hard the way are much of it as their first that should have the well in the first week in first part of the first week in first part of the sways will be comen as the way will ask that the first that which we have exploited for a nation should bar out the long fall, straight skirt that for the street, the accepted only the first week in first of the season's new plays, and all the ways are much of it as their first ways are much of it as their first ways will germit.

Sapjember one saw these Moyen-age that were stout and silim, fall and it which we have exploited for an attendance of the first week in the street of the first way the street of the first week in the street of the first way the street of the first that are the street of the first way that the street of the first way that the stree

Purple is in high favor. So are gree

nd brown. Metal brocades are in favor for even

The last word in children's bonnets are the 1860 styles.

A TABLE may be beautifully arranged with just a few violets. If a centerpiece is desired, cover the net and the flowers may be arranged

back with the hoof-shaped end of the stick, while any portion that with-stands this genetle treatment is cut away with the cuticle knife. This knife or sharp manicure scissors can be used also for removing hanganils.

Now comes the polishing. A polishing powder in cake form is rubbed on the buffer and each finger polished separately. A red paste is then put on seek and artificial ones to look tasteful and simple.

red.

For a wedding table decoration take, a barrel hoop twenty inches in diameter and bind with white cheesedoth, then at intervals of two inches place tin candleholders in the top of the hoop. Twine smilax around it until the hoop has the appearance of a four-inch wreath, filling the holder with small white candles.

The table at an autumn luncheon may be decorated with bright autumn

The table at an autumn luncheon may be decorated with bright autumn leaves, while the doilies, all sizes and shapes, may be made of leaves pasted on white glazed paper, the outer edge cut out. Inexpensive green for table decoration may be gathered in the autumn, provided one can get mountain laurel. If the laurel is placed in fresh water, it will not only keep green all during the winter, bu it will also take on a new lease of life, throwing out fresh leaves.

Good Supper Dish.

Pur one-half a pound of boiled ham through a meat grinder, then onehalf a pound of cheese and six large soda crackers. Mix all together. Add one teaspoonful of table sauce, three besten eggs and one-half pint of milk. Mix thoroughly and bake in a slow oven for half an hour.

THE DIXIE SWEET POTATO

BOVE the Mason and Dixon line cut and bake in a quick oven. Serve the word potato always means the Irish potato. "Down south" it indicates almost as inevitably the upon the table of the northern house-

In many isolated and rural districts in the south the sweet potato is the chief article of food. Many delicious and inviting dishes have been handed down from the war and reconstruction days, when this bountiful product of the southland was utilized even for

making coffee. The following are recipes which have been tested out for generations in some of the old southern families:

Baked Sweet Potatoes.

Wash medium-sized potatoes, pare the

ends, grease slightly with bacon dripor other grease, and bake in a very hot oven with even heat until

thoroughly tender, one hour or more, or until the sirup begins to come through the skin. Potato Pudding. Peel and grate four medium-sized pototoes. Have standing two cups of milk, into which the potato should be thrown as fast as grated to prevent turning dark. Add enough milk to

make a medium-thin batter, three well

beaten eggs, one cup of sugar, nutmeg

Melt five tablespoonfuls of butter in rather flat baking pan, pour butter into the mixture. Now turn the well-stirred mixture into the hot baking pan and bake for at least one hour in a hot oven or until a rich brown candied erust has formed on top. This is one of the most delicious of all potato

Potato Corn Bread.

Take one cup of mashed potatoes left-overs, either baked or boiled, may be used-one and one-half cups of cornmeal, one level tablespoonful of shortening, two tablespoonfuls of sugar, a little salt and stir in enough sour milk end of each and remove seeds. For soda. Knead and pat out into a "pone." place on hot iron griddle and bake in a very hot oven. This makes a splendid substitute for Boston brown bread.

Potato Biscuit.

Take equal parts of flour and mashed otatoes, preferably boiled in the lackets and mashed while hot; add half nful salt, tablespoonful of sugar, two tablespoonfuls of shortening, one cup of sour milk, one half teaspoon-ful of sods. Kneed to coff dough call

Line deep cobbler pan with rich pas sweet potato. Baked or even candied try. Put in layer of sliced and boiled sweet potatoes appear at intervals potatoes, sprinkle over generous amount of sugar, pinch of salt, dabs of wife, but of the almost numberless butter and a little flour and nutmeg ways in which the southern woman Pour over part of the water in which utilizes this cheap, wholesome and de-licious food product she is practically ignorant.

The many isolated and rural districts

Potato Custard Pie.

potatoes mashed through a colander. add sufficient milk to make a thin batter, two well beaten eggs, one cup of sugar, tablespoonful of butter, dash of nutmeg or spice, pour into pie plate lined with rich pastry crust. Bake. Serve cold with whipped cream on top.

Fried Potatoes.

Peel and cut notatoes into slices one quarter of an inche thick, fry in hot fat, sprinkle lightly with salt and sugar drip on brown paper and serve hot.

Carameled Potatoes.

Cut potatoes into half-inch strips stew until tender, put into layers, in baking pan with sugar, butter and salt, and sprinkle flour between each layer. Almost cover with the water in which the potatoes were stewed, put generous amount of butter and sugar on top, and bake until rich brown, can-

Luncheon Layer Tomatees.

Wipe tomatoes do not peel-slice fairly thick and sprinkle with salt and pepper. Make a stiff sauce from two tablespoonfuls of butter, two tablespoonfuls of flour, one-half cup of milk, one-quarter teaspoonful of salt and one-sixteenth teaspoonful of pepper. When done, mix in one cup cooked fish, freed from skin and bone and flaked fine. Cool and put one tablespoonful of the mixture between every two slices of tomato, sandwich fashion. Coat with egg and crumbs, and saute, browning on each side. Serve hot, as the main meat dish at a simple luncheon or as an entree.

Italian Stuffed Tomatoes.

Choose tomatoes of medium size, firm and smooth. Cut a slice from the stem to moisten, with a generous pinch of stuffing tomatoes have ready one cup of boiled macaroni, cut in tiny pieces, mix with it one cup of grated cheese, one tablespoonful meited butter and a trifle of paprika. Sprinkle on top of toma-toes some buttered bread crumbs and bake in a brisk oven until tender and

> Tomatoes, Caveman Style. The tomatoes should be quite large, firm and, if possible, slightly underripe. Wash and wipe, but do not remov

either skin or once. Over one and of

ashe, and on this place the tomatees, stem end down. Cook until the lower stem end.down. Cook until the lower part is somewhat softened, turn and cook the other side. They taste best when the skin becomes in places actually burnt. Remove carefully; some shes will cling and detract from their appearance, but the flavor of the vegetable makes up for any defect. Serve very hot, at a plain family meal, allowing each person two small piates, heated, on one of which to place the tomato for skinning, and the other for service, dressing with melted butter, salt and pepper. Sliced Potato Pie.

Tomato and Meat Scallop. To one cup of stewed or canned tomatoes add one teaspoonful and a half of onion juice (or three-quarters teaspoonful of celery salt) and salt and pepper to taste. Mix three-quarters cup Take one and one-half cups of boiled stale bread crumbs with two tablespoo fuls of melted butter. Have ready one cup of cooked, lean mutton cut in small blocks. Scatter half the meat over the bottom of a greased baking dish, place above it half of the tomatoes and sprin-kle over these half of the crumbs; repeat in the same order, using the balance of the materials. Bake about thirty min-utes. Other meat may be used in place

Vegetarians' Broiled Tomatoes. Cut tomatoes into halves crosswise and broil, cut side first, over a brisk fire. Remove, season with salt and cayenne and place on each a spoonful of grated or finely chopped fresh cheese. If served at once, the heat of the tomato softens the cheese sufficiently. To give additional nutriment and flavor each portion may be placed, if one desires, on toast over which hot cheese sauce has been poured. This is made by mixing with each cup of cream sauce four tablespoonfuls of grated cheese a moment before removing from the fire.

Manitoba Tomato Croquets.

Into a double boiler put two cups of cooked, strained tomatoes and one-half cup of farina. Cook until the liquid is absorbed, add two tablespoonfuls of butne-quarter teaspoonful of salt and one- ter and the beaten yolk of one egg, stir for a few moments, remove from the fire mix in two tablespoonfuls of chopped parsley, one teaspoonful each of powdered herbs, table sait and onion juice, also one-quarter teaspoonful of pepper. Cool, shape as croquets; egg, crumb and fry in deep hot fat.

Tomato Dumplings.

For six tomatoes, medium-sized, make a biscuit dough from two cups of flour and other ingredients, as usual. Roll thin, cut in six parts, and on each lay a peeled tomato. Mix together one tablespoonful each of butter, minced parsley and peanut butter, adding one-half teaand peanut butter, adding one-half tea-spoonful of celery seed, one teaspoonful of salt and one-eighth teaspoonful of pep-per. Place a portion on each tomato, wrap the dough about them and place. In a greased baking pan. Brush the tops with the beaten yolk of one egg diluted with two tablespoonfuls of milk, and scatter over them finely chopped reasted peanuts—two tablespoonfuls in all. Bake in a quick oven and serve alone or with cream sauce, using as a vegetable, an entree or a meat substitute. or a meat substitute.

HIGH-CROWN HAT REVIVED



T IS OF BLACK VELVET WITH A SOFT HIGH CROWN PULLED INTO AN IRREGULAR SHAPE AND A PENDENT VEIL OF EMBROIDERED TULLE.

GOOD OMELETS.

Apple Omelet.

S TEW six large apples. Beat very H Of course, nowadays, people do no S TEW six large apples. Beat very smooth while hot, adding one tablespoonful of butter, six tablespoonful of butter, six tablespoonful of butter, six tablespoonful of butter, six tablespoonful of sugar, a grating of nutmeg and ful of sugar, a grating of nutmeg and line with soapsuds.

Nevertheless, most of us have an intervented for the actionery, clothes and many of our other personal possessions.

The monogram, which for several seasons was more or less out of favor, is in again. Separate letters formed into initials in round, diamend or square sugar, a special sugar, a grating of nutmeg and line with soapsuds.

Add the mashed pulp of a small eggplant to one medium-sised onion, shopped and browned in butter, and one cup of stawed or canned tomatices. See and highly with red pepper and sait. Spread on the omelette and serve.

By plant to one medium-sised onion, shopped and browned in butter, and one cup of stawed or canned tomatices. See and site of the sugar and sugar as a sugar a grating of the make their mark as they used to a doubt and chairs, etc. It absorbs all to the dust and is easily cleaned with hot dust and is easily cleaned with hot dust and is easily cleaned with hot dust all its will easily cleaned with hot dust and is easily clean

YOUR OWN MARK.